

EXHIBIT C

Project No. *Cake*

Date Started

Object

compare cakes made w/ M. Henley's
soluble fibers at 50 and 75% sucrose
replacement (vs. Polydextrose)

FLOUR — 125g
 sugar — 73.5g
 CRISTO — 47g
 BP — 4.8g
 H₂O — 148 mL

salt — 2.7g
 vanilla — 2.6g
 NFDM — 15g
 WDE — 12.5g

50%

36.75g SUGAR
 110.25g SAMPLE

75%

Sampler

Polydextrose

Tamarind (6231: 137) 22% RS

Guar Gum (6231: 134-1) 20% RS

LBG (6231: 134-2) 38% RS

all used at 50% and 75% sucrose replacement.

Tamarindmost functional cake
flavor very heavy and burntLBGfunctionality OK to undesirable
flavor bitter (offensive)GuarLeast functional cake, but flavor
most desirable (like caramel)

Try GUAR in Addings

WORK OF

J. Vayda

DATE:

I WITNESS THIS DOCUMENT AND UNDERSTAND ITS CONTENTS

Signature

Date

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Patent Application of

Chiu, et al.

Serial No.: 07/525,943

Filed: May 17, 1990

For: BULKING AGENTS AND PROCESSES FOR
PREPARING THEM FROM FOOD GUMS

Group Art Unit: 1302

Examiner: J. Gollan

SUPPLEMENTAL AFFIDAVIT UNDER 37 C.F.R. SECTION 1.131State of New Jersey)
) SS:
County of Somerset)Commissioner of Patents and Trademarks
Washington, D.C. 20231

Sir:

We, Dr. Chung-Wai Chiu, Matthew J. Henley and James P. Zallie, being duly sworn, depose and say that:

1. We are named inventors of the above-captioned patent application and inventors of the subject matter described and claimed in Claims 29-35 therein. We have reviewed the Office Action, dated April 17, 1992, in the above-captioned patent application.

2. We make this Affidavit to antedate U.S. Patent Nos. 4,971,814, filed December 29, 1989 and issued November 20, 1990 to Tomita, et al.; and 5,073,387, filed January 24, 1990 and issued December 17, 1991 to Whistler, which have been cited by the Examiner in the above-captioned application.

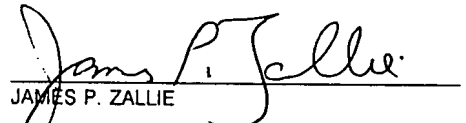
3. Prior to December 29, 1989, we had completed our invention as described and claimed in the above-captioned patent application in the United States, as evidenced by the following:

a. prior to December 29, 1989, we prepared the invention disclosure document that is annexed hereto as Exhibit A, which documents our invention of bulking agents prepared by enzymatically depolymerizing non-cellulosic or non-starch heteropolysaccharides to a degree that permits the polysaccharide to function like sucrose while retaining the low digestibility of the base.

4. Each of the dates, together with certain confidential information of National Starch and Chemical Company, have been purposely deleted from Exhibit A.


DR. CHUNG-WAI CHIU


MATTHEW J. HENLEY


JAMES P. ZALLIE

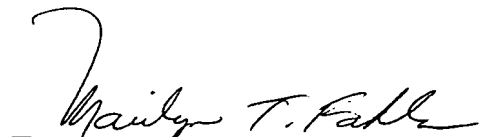
National Starch and Chemical Company
P.O. Box 6500
Bridgewater, New Jersey 08807

October 16, 1992

NOTARIAL CERTIFICATE

United States of America)
)
State of New Jersey) SS:
)
County of Middlesex)

On this 16th day of October, 1992, before me personally appeared Dr. Chung-Wai Chiu, Matthew J. Henley and James P. Zallie, to me known and known to me to be the person mentioned in and who executed the foregoing document; and each duly acknowledged to me that he executed the document for the uses and purposes therein set forth.


Notary Public

MARILYN T. FAKLA
NOTARY PUBLIC OF NEW JERSEY
My Commission Expires July 19, 1993